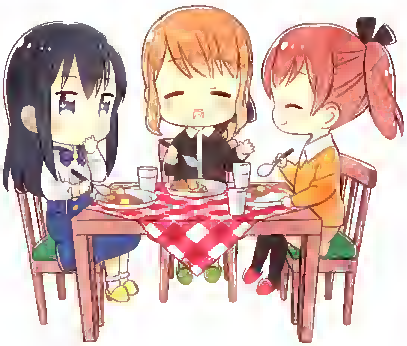

by fujisawa kamiya

NAGISA CAFETERIA CH 4

credits

raw provider	rawmanga-scan2
translator	tgp
editor	lucia rose
proofreader	lucia rose
typesetter	saint
quality check	lucia rose

from the translators.

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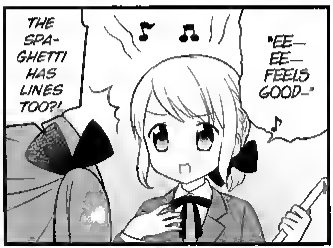
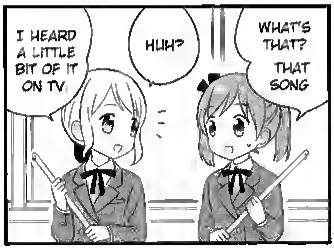
See you soon!
~The Lucia Rose Team

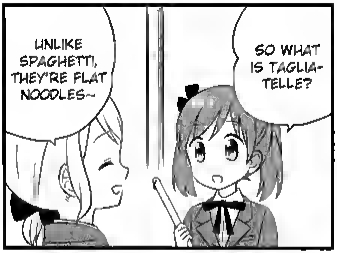
#4
NAGISA SHOKUDO

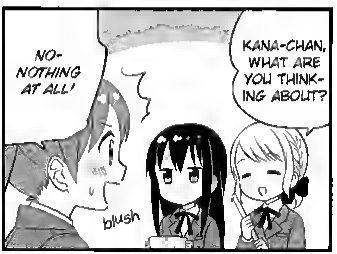
AH, AH, IS THE WATER HOT ENOUGH?
SPAGHETTI BATH~♪

AH, AH, BATH! ♪
SPAGHETTI BATH~ ♪

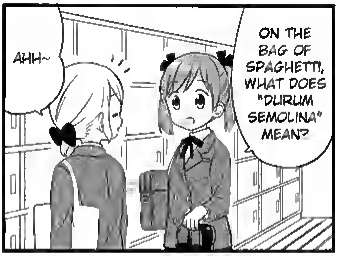

THE SPAGHETTI HAS LINES TOO?!
"EE— EE— FEELS GOOD—"

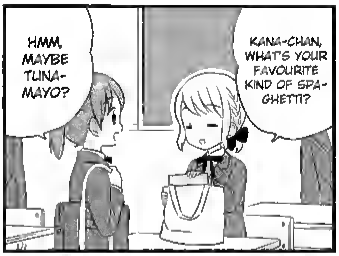

I HEARD A LITTLE BIT OF IT ON TV
HUH?
WHAT'S THAT? THAT SONG

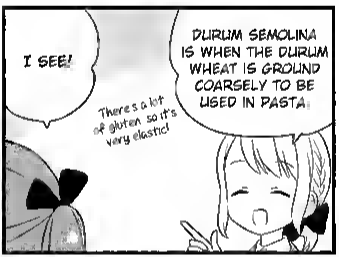




*Kishimen is a flat type of udon, typically from Nagoya


AHH~
ON THE BAG OF SPAGHETTI, WHAT DOES "DURUM SEMOLINA" MEAN?

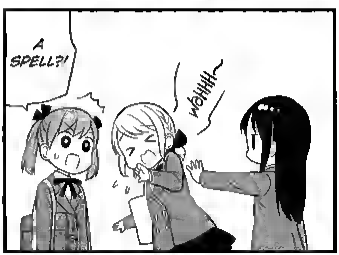

HMM, MAYBE TUNA-MAYO?
KANA-CHAN, WHAT'S YOUR FAVOURITE KIND OF SPAGHETTI?


I SEE!
There's a lot of gluten so it's very elastic!
DURUM SEMOLINA IS WHEN THE DURUM WHEAT IS GROUND COARSELY TO BE USED IN PASTA.

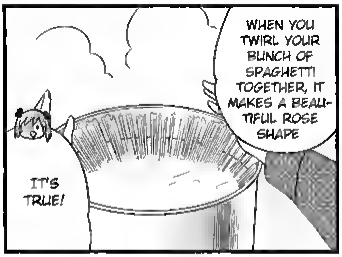
I LIKE IT BEST WITH TOMATO SAUCE~ AND MAYBE WITH SOME EGGPLANT AND TOMATOES
AH~ TUNA-MAYO IS DELI-CIOUS~
SOUNDS NICE!

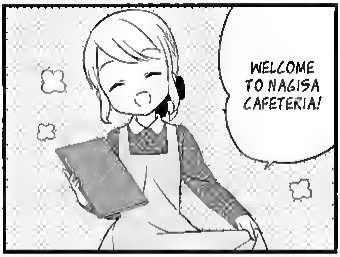
...SEMO-LINA!
DURUM...
FLASH

ANTONIO-SAN
YEAH
WHAT ABOUT YOU, CHII-CHAN? OR DO YOU HAVE AN ITALIAN CHEF TOO?
AWE-SOME!!


A SPELL?!
MGHHH~

A WHOLE NEW LEVEL OF PASTA!
RAW SEA URCHIN CARBON-ARA
I LIKE LOBSTER CREAM SAUCE AND


WHEN YOU TWIRL YOUR BUNCH OF SPAGHETTI TOGETHER, IT MAKES A BEAUTIFUL ROSE SHAPE
IT'S TRUE!


WELCOME TO NAGISA CAFETERIA!

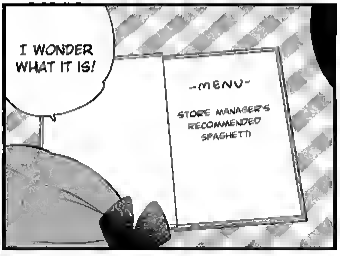
ADD SOME SALT TO THE BOILING WATER.

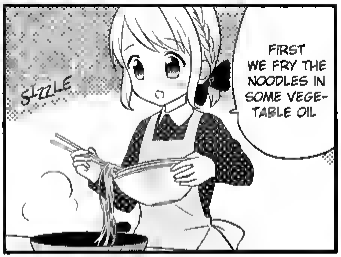
WE'RE HAVING SPAGHETTI TODAY!
YAY~~

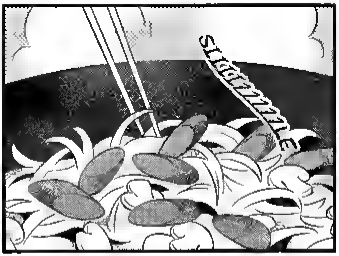
WHY DO YOU PUT SALT IN IT?
HMMM. THERE ARE SOME PEOPLE WHO DON'T ADD SALT, BUT~

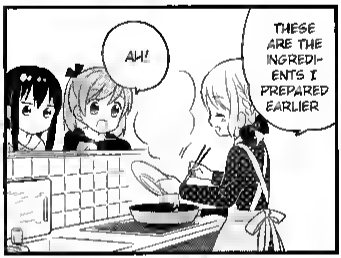
WHAT KIND OF SPAGHETTI?
IT'S SOMETHING YOU CAN LOOK FORWARD TO~

SALT INCREASES BLOOD CIRCULATION AND HELPS YOUR SWEAT GLANDS IT ALSO OPENS UP YOUR PORES AND IS GOOD FOR YOUR SKIN.
WE'RE PUTTING IT IN THE SPAGHETTI!


I WONDER WHAT IT IS!
~menu~
STORE MANAGER'S RECOMMENDED SPAGHETTI


SIZZLE
FIRST WE FRY THE NOODLES IN SOME VEGE-TABLE OIL

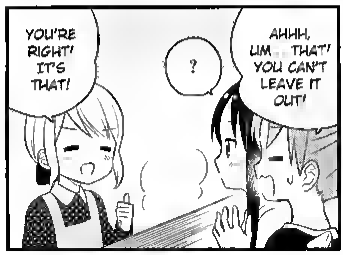

SIZZLEBIZZLE

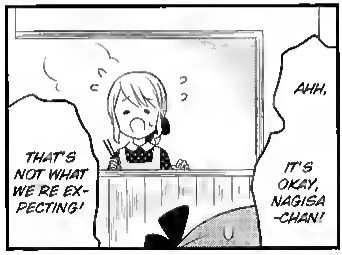

AH!
THESE ARE THE INGREDI-ENTS I PREPARED EARLIER

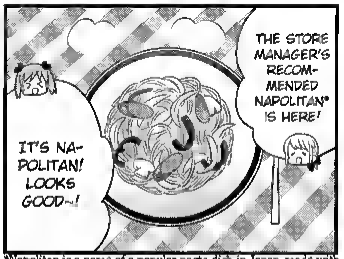
YEAH
I WONDER WHAT IT IS~
AH~ SOMETHING SMELLS LIKE MEAT!

I SEE!
I'M ALSO PUTTING SOME KETCHUP IN

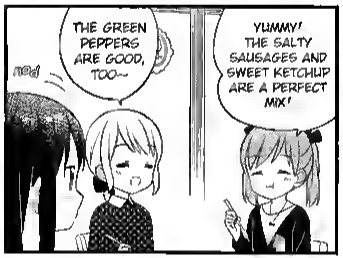
EHH?! THAT'S DEFIN-ITELY NOT IT!
MAYBE BEEF SAU-TEED WITH FOIE GRAS?

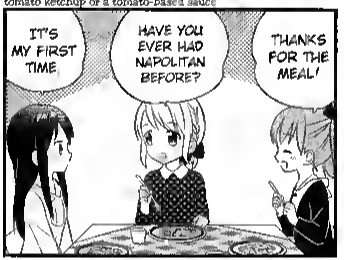

YOU'RE RIGHT! IT'S THAT!
?
AHHH, UM... THAT! YOU CAN'T LEAVE IT OUT!

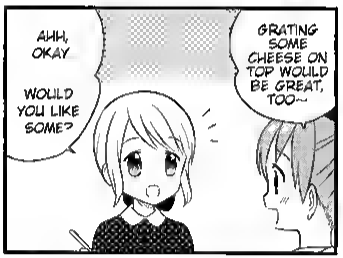

AHH,
THAT'S NOT WHAT WE'RE EX-PECTING!
IT'S OKAY, NAGISA-CHAN!



*Napolitan is a name of a popular pasta dish in Japan, made with tomato ketchup or a tomato-based sauce







*Naples is a city in Italy